

PLATED MENU SELECTION

Minimum of 30 guests

An alternate drop is offered with a maximum of 2 options per course.
3 Chef's selected canapés can be included on arrival
Bread rolls are served to the table for each guest.

ENTRÉE

COLD

- Vietnamese prawn and pork belly salad with rice stick noodles and spiced lime dressing **DF**
- Smoked chicken with white bean salad, truffle aioli, red onion jam and olive bread croutons
- Slow cooked duck with pickled mushrooms, crisp parsnip, caramelised onions and goat's cheese
- Maple cured salmon with apple, celeriac and frisse salad, herb yoghurt dressing and crisp lavosh
- Country style pressed chicken and pork, with roasted baby carrots, gherkins and herb crostini
- Seared lamb rump on green pea puree, slow baked cherry tomatoes, sweet potato crisps and port reduction **GF**
- Beef carpaccio with aged Italian cheese, truffle aioli, herb crostini and rocket leaves
- Prosciutto with melon, slow roasted tomato, marinated black olives and crisp bread sticks

HOT

- Wild Australian mushroom arancini cubes with pesto aioli and shaved parmesan **V**
- Slow cooked pork belly on parsnip puree with grilled black pudding, micro herb & radish salad
- Potato & fire roasted red pepper frittata, red bean, corn and jalapeno salsa with tomato coulis **V**
- Pumpkin tortellini in white wine cream sauce, sage, toasted pine nuts and shaved Italian cheese **V**
- Panko prawns on smashed avocado with cucumber salsa and spicy aioli
- Spiced potato and corn chowder with grilled chorizo and toasted corn bun **V**

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavor to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes.

Menus are subject to change and any changes will be advised to you in writing.

Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

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MAIN MEALS

CHICKEN

- Lemon scented chicken breast on pumpkin puree, jumbo cous cous, seasonal greens and spiced jus **DF**
- Roasted chicken breast with gnocchi Romano, slow baked tomato and creamy white wine and mushroom sauce
- Prosciutto wrapped chicken breast on roasted garlic smashed chats, broccolini, tomato salsa and balsamic glaze **GF**

BEEF

- Pan fried fillet of beef on braised lentils with slow baked tomato, port jus and crisp onion ring
- Grilled sirloin steak on horseradish mashed potato, glazed beets and port wine jus **GF**
- Slow cooked daube of beef on mustard mashed potatoes, with roasted baby carrots and rich onion jus **GF**

LAMB

- Seared herb marinated lamb rump on potato and feta puree with buttered green beans, beetroot jus and crispy leeks **GF**
- 9 hour lamb scotch on smoked eggplant puree with fondant potato, wild rocket leaves and carrots crisps **GF**

PORK

- Cajun marinated, grilled pork rib, on creamed corn, roasted cauliflower and watercress salad, with blue cheese dressing
- Slow roasted pork belly roulade on bubble & squeak smash with cider jus, apple compote and crackle crumbs **GF**

FISH

- Baked Tasmanian Salmon fillet on beetroot puree, with Tuscan kale, roasted kipfler potatoes and citrus olive oil **GF**
- Seared Barramundi on caramelised shallots with truffled potato gratin, sautéed garden peas and tomato coulis **GF**

VEGETARIAN

- Roasted pumpkin risotto with baby spinach, goats cheese and crispy parmesan wafer **V**
- Sicilian lentil ragu with penne, broad beans, lemon & herb ricotta, crispy leeks **V**
- Creamy baked potato and pumpkin gratin with slow cooked tomatoes and dressed rocket leaves **V**

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DESSERT

COLD

- Baked peanut butter and chocolate cheese cake with peanut butter soil, chocolate fudge sauce and double cream V
- Bourbon vanilla bean pannacotta on pecan crumble, with spiced plum compote and homemade shortbread V
- Raspberry and white chocolate cheese cake with raspberry gel, white chocolate shard and raspberry sorbet V
- Rich dark chocolate mousse tart with Nutella soil, hazelnut ice cream and hazelnut brandy snap V
- Passionfruit parfait with orange and lemon balm salad, mango coulis and double cream V/GF

WARM

- Sticky date pudding with peanut brandy snap, salted caramel sauce and snickers ice cream V
- Warm pear and walnut frangipan tart with espresso syrup, coffee ice cream and grilled pear V
- Steamed lemon pudding covered in coconut anglaise, with limoncello sorbet and coconut tuille V



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